

REMARKS

Favorable reconsideration is respectfully requested.

Upon entry of the above amendment, the claims will be 1 and 3-6.

Claim 1 is amended by defining the plastic mixture with "consisting essentially of" terminology and incorporating the feature of claim 2 in claim 1. Further, the amount of the liquid sugar is now defined and is supported by the disclosure in page 7, line 5 of the specification. The wheat dough raw materials are also now defined and are supported by the disclosure in page 8, lines 13 and 14 of the specification.

New claim 6 is presented and support is evident from the disclosure on page 10, lines 5-14 of the specification.

Significance of this amendment will be discussed in further detail below.

Claims 1-5 have been rejected under 35 U.S.C. § 102(b) as being anticipated by Sugihara et al. (JP 05-023094).

This rejection is respectfully traversed.

Sugihara et al. discloses a process for producing wheat dough for a confectionery capable of producing cakes according to an all-in-mix method, wherein an oil-in-water composition containing soybean protein (a gelling agent), liquid sugar, an emulsifying agent and fats and oils is mixed with wheat flour.

On the other hand, according to the present claims, a plastic mixture of soybean protein and liquid sugar in specified proportions is added to wheat flour. The plastic mixture is totally different from the oil-water composition of Sugihara et al.

Further, in the present claims, fats or oils are excluded from the plastic mixture in view of the "consisting essentially of" format of claim 1, while fats or oils are necessarily present in the oil-in-water composition of Sugihara et al. Fats or oils are mixed with the plastic mixture together with wheat flour afterward. This is also totally different from Sugihara et al., particularly in view of the "consisting essentially of" format of the plastic mixture.

Furthermore, the objective of Sugihara et al. is different from that of the present invention. Thus, the Sugihara et al. provides dough capable of producing cakes without

assuming a sticky texture even in their production according to an all-in-mix method. On the other hand, the present claims are directed to a process for producing soybean protein-containing wheat dough which hardly undergoes the influence of strong water absorption properties of soybean protein even in a dough using soybean protein and had less change in hardness of the dough with time and good workability.

Sugihara et al. does not teach or suggest the preparation of the plastic mixture of soybean protein and liquid sugar as presently claimed.

For the foregoing reasons, it is apparent that the rejection on Sugihara is untenable and should be withdrawn.

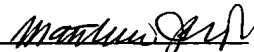
No further issues remaining, allowance of this application is respectfully requested.

If the Examiner has any comments or proposals for expediting prosecution, please contact undersigned at the telephone number below.

The Commissioner is authorized to charge any deficiency or to credit any overpayment associated with this communication to Deposit Account No. 23-0975, with the EXCEPTION of deficiencies in fees for multiple dependent claims in new applications.

Respectfully submitted,

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